



Cuisine Series Heavy Duty Even Heat Hot Top Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Cuisine Series Heavy Duty Even Heat Hot Top Range

Models:

- C836-9 C0836-9 C0836-9M

Range with Two 18" Even Heat Hot Tops



Model C386-9

Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

Standard Features:

- 32,500 BTU per 18"(457mm) hot top section
- Full-range burner valve control
- Stainless steel front and sides
- Stainless steel front rail w/position adjustment bar
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- Automatic lighting - all burners
- 6" (152mm) H stainless steel stub back
- 6" (152mm) Ichrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU oven burner
- One chrome placed rack per oven - four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°-260°C)

Optional Features:

- Range base convection oven (add RC)

- Stainless steel back
- Porcelain oven interior in lieu of stainless steel interior - NC
- Single or double deck high shelf or back riser
- Modular unit w/ legs & shelf (suffix M)
- Modular unit w/o legs on Refrig. Base (change suffix M to PC)
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Continuous plate shelf, 48-72" for battery installations
- Gas shut-off valves - 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4"- 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- Stainless steel legs (set of four)
- Flanged feet set of four
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels - non marking
- Extra oven rack
- Rear Gas Connection: 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT

Specifications:

U.S. Range Cuisine Series 36" (914mm) wide Heavy Duty Range Series. Model _____ with total BTU/hr rating of _____ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

Ovens - One piece oven door. Stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

18" (457mm) Section Even Heat Hot Tops - 32,500 BTU/hr each burner with one per plate.



NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Garland Commercial Industries, LLC
 185 East South Street
 Freeland, PA 18224
 Phone: (570) 636-1000
 Fax: (570) 636-3903

Garland Commercial Ranges Ltd
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA
 Phone: 905-624-0260
 Fax: 905-624-5669

Enodis UK LTD
 Swallowfield Way,
 Hayes, Middlesex
 UB3 1DQ ENGLAND
 Telephone: 081-561-0433
 Fax: 081-848-0041

Enodis

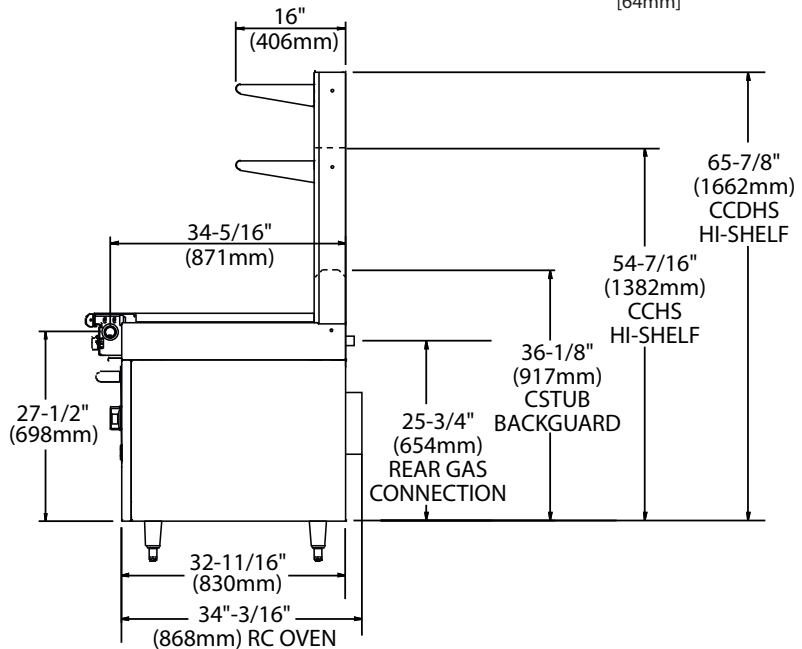
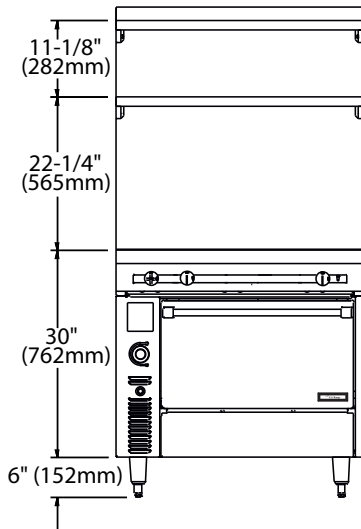
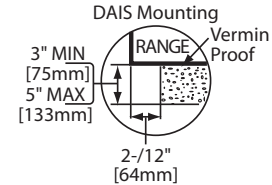
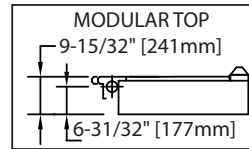
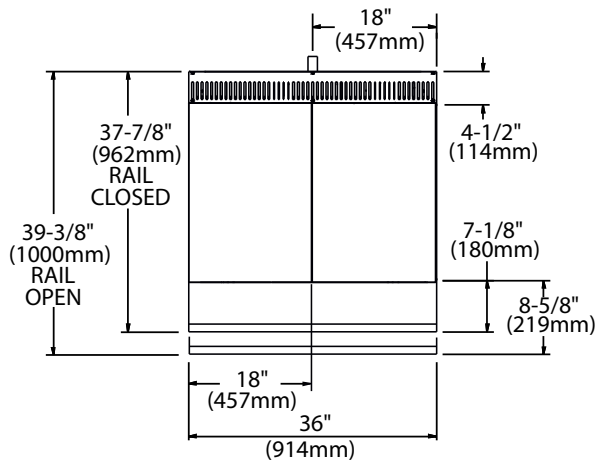
Model #	Description	Total BTU (NAT. Gas)
C836-9*	Two (2) - 18" (457mm) Hot Tops - Standard Oven	105,000
C0836-9	Two (2) - 18" (457mm) Hot Tops - Cabinet	65,000
C0836-9	Two (2) - 18" (457mm) Hot Tops - Modular	65,000

* Add Suffix "RC" For Convection Oven Base

Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
18" Hot Top	32,500	
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Manifold Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		



Combustible Wall Clearance	
Sides	Back
6" (152mm)	6" (152mm)

Form# C836-09 (08/07)